



COLD SMOKING STOVE

INSTALLATION AND OPERATION INSTRUCTIONS

The „Stoveman” cold smoking stove is intended for smoking fish, meat and poultry. It’s suitable for a home garden, a summer cottage, a tourism farmstead or a rural home.

The cold smoking stove has two chambers, both of which have closing doors. The lower part of the stove is intended for heating, ensuring the temperature and smoke necessary for smoking the food. The upper part is the smoking chamber, containing four mesh shelves and also the heating stones which ensure a uniform temperature in the smoking chamber. A drip tray is placed on top of the heating stones; this avoids fat dripping onto the stones and igniting there during smoking. The stove is made of 3 mm sheet steel.

Commissioning

Please read these instructions before commissioning the stove.

The first heating must be done without food in the stove, because the heat-resistant paint of the stove is finally cured only with the first heating and this can cause an unpleasant burning smell. The stove should be heated for about an hour. Avoid any scratching of the painted surfaces before that. In the course of the first heating, the paint will become softer in the beginning, so please avoid any contact with the painted surfaces at that time.

Installation

Fire safety requirements and required safe distances must be followed when installing the smoking stove.

Safety requirements

1. The stove must be installed onto a level surface or onto a special non-flammable base.
2. The stove must be used at least 5 m away from any buildings or any storage of flammable materials.
3. Do not leave the stove without supervision until the burning material (wood, coal, etc.) has been burned out completely or doused with water.
4. After use, clean the stove of any burning residues.
5. Only quality hardwood suitable for smoking can be used for heating the stove (alder, apple tree, plum tree).

In Estonia, the following of the fire safety requirements is inspected by the local competent authority (fire department inspector); please turn to this official with any additional questions about fire safety.

Use

1. Place the heating stoves on top of each other onto the grid above the heating fireplace. Granite boulders from a field or also sauna heating stones from a store are suitable for this.
2. Put into the fireplace some dry firewood suitable for smoking (alder, apple tree) and ignite it. It is recommended to debark the firewood before putting it into fireplace. This avoids the food getting a bitter taste.

3. When the temperature of the stove has reached the required level, place the food onto the meshes.
4. The temperature of the stove is regulated by opening or closing the fireplace door and/or the chimney hatch. The smoke quantity is regulated by widening or narrowing the size of the smoke hatch of the stove's chimney. As a rule, the food should not drip any fat.
5. Different food requires different smoking times. On average, fish requires 0.5-1.5 hours, poultry requires 1.5 hours and meat requires 6-8 hours.
6. If the stove is not used continuously, then it is recommended to store it under cover; this ensures a long usage life of the product and a better resistance to outdoors conditions.

Pretensions can be submitted within 24 months after the purchase date.

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